

- Only at the Elegant Bull -

All Dinners are served with Soup, Salad, Vegetables, Beans, Rolls with Real Butter and choice of Fries, Rice, Baked Potato, Mashed Potatoes

• PORTUGUESE •

SOPAS *When Available*.....\$32
Beef boiled with Cabbage and Mint.
Celebration Feast.

*Following Entrées Served with choice
of Rice, Fries or Mashed Potatoes
Substitute Baked Potato Add \$1.50*

TORRESMOS \$34
Tender Cuts of Young Pork Marinated
in Three Wines, Herbs and Spices, then
Roasted (Vinho Alhos)

MORCELLA \$31
Traditional Matanca Day Sausage, with
two eggs any style add \$3.00

LINGUICA.....\$32
Portuguese Sausage
Our own Machado Brand, served with
beans.

STEAK DE LISBOA\$44
Sautéed with garlic, scallions, coriander
& white wine. Add two eggs add \$4
Served with French Fries.

**TAKE HOME
LINGUICA
OUR RECIPE - \$8.5/LB.
OR MORCELLA**

PORTUGUESE HOT LOAF
Just Like Mom Made
\$9.5

• ITALIAN •

CHEESE TORTELLINI ALFREDO \$28
Add Prawns \$43

Add Chicken.....\$37

CHICKEN MARSALA..... \$31
Chicken breast and mushrooms sautéed
in butter and Marsala wine make this a
European favorite with pasta or rice

PRAWN SCAMPI \$41

Large Gulf Prawns Sautéed in white wine,
butter, garlic and clam juice

LAMB SHANK EUROPEAN STYLE
Sautéed with Onions, Garlic, Rosemary,
Oregano, Mushrooms, Kalamata Olives,
Zucchini and a lot of Sherry Wine, then
roasted until tender. Served with Mashed
Potatoes or Rice.

One Shank\$31
Two Shanks\$41

• SPECIAL BEEF ENTRÉES •

BEEF TIPS STROGANOFF \$32
*Strips of Beef with Mushrooms, Onion in Burgundy
and sour cream.
Served with Rice or Egg Noodles*

MEATLOAF 12 oz. \$26
*Beef, blended with Bacon & Parmesan,
served with mashed potatoes and Mushroom sauce.*

**COUNTRY FRIED
NEW YORK STEAK** \$32
Served with mashed potatoes & country gravy.

OUR STEAK HOUSE SELECTIONS

RIB EYE
2 lbs. bone in Rib Eye \$69
18 oz. bone in Rib Eye \$49

FILET MIGNON
USDA Choice Angus Beef Tender Loin wrapped in Bacon
12 oz. \$79
8 oz. \$58
6 oz. \$49
Bone-In 14 oz \$72

NEW YORK STEAK
12 oz. \$39
1 lb. \$45
Bone-In 18 oz. \$47
PORTERHOUSE
20 oz. \$48
2 lbs. \$69

PORTERHOUSE & RIB EYE
Cut to order, pick your size. 2-5 lbs
*Add \$20 per pound
Cooking times will vary due to size.*
Extra Plate.....\$10

**MEDALLIONS
OF FILET MIGNON**
2 - 4 oz.....\$67
3 - 4 oz.....\$87
*One of our Signature Dishes
Medallions of Choice Tenderloin,
Sautéed with Mushrooms, Scallions, and
a hint of Dijon, then fired with quality
Marsala Wine.*

• PORK •

RIBS \$31
BBQ tender Baby Back Pork Ribs
Double your portion of Ribs \$39

PORK CHOPS 14 oz. \$29
Boneless thick cuts of premium Pork

• CHICKEN •

CHICKEN BREAST ½ lb.
Bar-B-Que or Broiled\$27
Teriyaki.....\$31

CHICKEN & PRAWNS ALFREDO\$42
topped w/ Prawns & Creamy Monterey Cheese

CHICKEN STRIPS.....\$27
Deep fried

• LAMB •

RACK OF LAMB 17 oz. *French Style*..... \$49
LAMB RIB CHOPS *Cut from our rack of lamb*..\$49
LAMB STEW (Meaty) \$34

• FROG LEGS •

FROG LEGS CLASSIC\$33

Cold Water Lobster Tail
7.5 oz.....55
10.5 oz.....67
12 oz.....75
13 oz.....75

LOBSTER TAIL

6 oz. - \$42

• FROM THE OCEAN & SHORE •

12 oz. N.Y. STEAK AND 11 oz. LOBSTER..... \$97
12 oz. N.Y. STEAK AND 7.5 oz. LOBSTER..... \$81
8 x 7.5 - 8 oz. FILET WRAPPED IN BACON \$95
AND 7.5 oz. LOBSTER

• FROM THE OCEAN •

Wild Caught - Seasonal Availability
HALIBUT—SALMON—MAHI MAHI
CHILEAN SEA BASS—PETRALE SOLE
WILD TROLL-CAUGHT OCEAN KING SALMON
See Board

EXTRAVAGANZA \$69
*Lobster, Gulf Prawns, Sea Scallops sautéed together in herbed
clam butter with white wine. Our Signature Dish*

SCALLOPS ALFONSO \$45
*Wild Large Sea Scallops, Sautéed in Buttery Clam Sauce,
served with rice*

SCALAMARI \$49
*Calamari steak, topped with Ocean Scallops,
sautéed in a buttery Clam sauce*

CALAMARI FRANALONI.....\$33
Our Bay Area styled Calamari Steak that looks and tastes like Abalone

CALAMARI FRITA..... \$29

LOBSTER THERMADOR..... \$65
*An Old Wharf Favorite, 8oz. Lobster, sautéed, then placed back
in shell, in a creamy Butter & Wine sauce. Served with rice or
fettucini*

MUSSELS NORTH BEACH \$33
Choose your heat 1 to 10

FANTAIL SHRIMP \$29

• BATTERED HALIBUT •

Fish & French Fries ala carte..... \$29
FULL DINNER \$36

- ELEGANT BULL GIFT CERTIFICATES MAKE GREAT GIFTS FOR ALL OCCASIONS -

• TAKE OUT ONLY •

BBQ Pork Ribs

- 1 Slab\$32
- 2 Slabs \$60.....3 Slabs \$87
- ½ Slab\$23

2 Choices of Baked Potato, French Fries, Salad or Beans, Rolls included

1 Slab Ala Carte..... \$26.5

SALAD DRESSING - Pint.... \$11
Garlic Ranch or Bleu Cheese

• FRIDAY ONLY TAKEOUT •

Cioppino Soup Quart.....\$16

Clam Chowder Quart.....\$16

Comes with two rolls.

• OTHER DAYS •

Soup of the Day - Quart\$13

Portuguese Beans - Quart.....\$13

- Pint.....\$7

Food Minimum per Adult - \$10.5

• SOUP & SALAD ONLY •

\$13.....Friday - \$15

Includes Roll

**ALL BEEF, PORK, AND FISH
IS CUT HERE,
NO TENDERIZER USED
ON ANY MEAT**

French Burger - \$14

Served with pickle, tomato, onion & lettuce.

- Add: cheese \$1
- grilled onion \$2
- 2 strips of bacon \$3

• CHILDREN •

12 Years and Younger

All Child Dinners To Go

Must be accompanied by an Adult Dinner

Pasta Marinara\$7

with Alfredo add \$2.00

Entrées Below Served With French Fries

Soup or Salad with entrée..... \$4

Shrimp \$14

Burger\$9

Ribs.....\$15

Pork Chop.....\$13

Chicken Strips.....\$12

New York Steak.....\$19

Grilled Cheese.....\$8

Mac & Cheese A LA CARTE \$6

**• DRAUGHT BEER •
1 PINT**

Coors Light..... \$5

Modelo \$6

Hazy Little Thing \$7

Honey Baby.....\$7

Blue Moon \$6

Octoberfest S.N..... \$7

Advertised Specials not honored for large parties or banquet room.

A 17% Gratuity on Private Room Parties

A 15% gratuity will be added to all checks for parties of 8 or more.

PLEASE only one check per party.

Bring your own dessert – We serve on our plates \$1 per person.

Bring your own paper plates – You serve, no charge.

Bring your own Wine Corkage – \$18 per bottle • 1.5 liter bottle \$22

We reserve the right to cancel any advertised specials.

Prices may change without notice. • We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.

Thank You from Frank and Karen Machado & Dan.

• OTHER THINGS •

Dinner Salad..... \$9

Sweet Potato Fries..... \$7

French Fries.....\$3.5

Baked Potato\$3.5

Sweet Potato \$4

Side of Rice..... \$2

Side of Mashed Potatoes.... \$2

Beans for One \$3

Roll with Butter\$1.5

Soup.....\$8 Friday – \$12

Vegetable of Choice..... \$2

UPGRADE YOUR FRENCH FRIES WITH
SWEET POTATO FRIES ON ENTRÉES.
ADD \$3

• BEVERAGES •

Coffee, Dark roast Columbian .. \$4

Tea, Hot or Iced \$3

Pepsi, Sierra Mist, Lemonade \$3.5

No Refills

Juice, Milk.....\$3.5

WINE LIST IS PRESENTED

-ASK FOR BEER LIST-

THE *Elegant*
BULL
RESTAURANT



**Voted Best
Steakhouse
By 209**

ESTABLISHED 1989

www.elegantbull.net

ESCARGOT (6)

in Butter Sauce \$12 /with Mushroom Caps \$15

Potato Skins (4).....\$14

Your choice of: Linguica, Bacon or Mushroom

Sweet Potato Fries.....\$7

Cheese Sticks (8).....\$10

Deep Fried Zucchini\$9

Linguica Bits\$15

Calamari Frita - Breaded.....\$18

Deep Fried Mushrooms\$13

Bullfalo Wings - Honey BBQ

8 Piece\$13

Sautéed Mushrooms\$11

Portuguese Home Style

Hot Bread Loaf.....\$9.5

Garlic Bread - ½ Loaf..... \$6

Shrimp Cocktail\$19

Frog Legs.....\$23

ROASTED MARROW BONES

1.5lbs. (5)\$11.5 2.5lbs.(10).....19.5

4 X 436

**4 Wings • 4 Ribs • 4 Shrimp
& French Fries**

IN-SHELL APPETIZERS

Large Gulf Prawns (6) Grilled.....\$28

Wrapped in Bacon\$34

Mussels North Beach.....\$23

Sautéed in butter, red pepper, garlic and white wine

Oysters on Half Shell

House Garlic Butter (6)\$20 (8) \$25

Rockefeller (6).....\$24 (8) \$29

Onion, Bacon, Scallions, Spinach, topped with cheese

COCKTAIL SPECIAL

Bull Slinger

3 Portuguese Liquors

3 Tropical Juices

Tall - \$12.5
Pint - \$15



**Root Beer Float...\$10
with Rebel Root Beer Bourbon...\$14**